

Umathum

Pinot Noir Unter den Terrassen zu Jois 2014

Wine Description

Bright ruby red, spicy notes in the nose, which reminds on dried oranges with impressions of chocolate, on the palate hints of fennel, thyme and spicy notes, balanced with fresh finish

Wine Type: Still wine | red | dry

Alcohol: 12.7 %

Residual Sugar: 1.2 g/l

Acid: 5.5 g/l

Allergens: sulfites

Drinking Temperature: 16 - 18 °C

Aging Potential: high (10 years)

Optimum Drinking Year: 2018 - 2026



Vineyard

Vineyard Site:

From the Joiser Jungen Berg under the terrace walls, south-east exposure, warm and sheltered from the wind Subsoil calcareous, marl, deposits of the primeval sea, in the upper part of the slope slate soil, the topsoil is loamy with good water storage capacity, one of the oldest and most magnificent vineyards on Lake Neusiedl with documented designation of origin since 1524, former vineyard of Queen Mary of Hungary



Origin: Austria, Burgenland, Frauenkirchen

Quality grade: Österreichischer Qualitätswein

Site: Joiser Jungen Berg

Site Type: terraces

Varietal: Pinot Noir 100 % | 24 years
3900 plants/ha | 4800 liter/ha

Geographical Orientation: east, south

Sea Level: 170 m

Soil: marl
lime

Harvest and Maturing

Harvest: handpicked | middle/september

Grape Sorting: mechanical

Fermentation: spontaneous

Malolactic Fermentation: yes

Maceration: completely destemmed | 7 day(s) | cold

Juice Extraction: yes | 5 %

Mash Fermentation: complete destemming | Stems: 0 % | wooden
fermentation stand | 5000 L | used barrel | 7 day(s) |
temperature control: yes | 28 °C | 100 %

Filter: layer filtration

Sulfur Added: wine

Maturing: small oak barrel | 225 L | used barrel | 12 month(s)

Bottling: middle/january 2016

Winery

Connected to the soil and always open to new things characterise our work. The vineyards are cultivated expertly and ecologically, the grapes are harvested exclusively by hand and the wine is given plenty of time to develop in the cellar.